VII. *An Account of the Method of making Sugar from the Juice of the* Maple Tree *in* New England. *By* Paul Dudley, *Esq*; F. R. S. *Communicated by* John Chamberlayne, *Esq*.

MAple Sugar is made of the Juice of Upland Maple, or Maple Trees that grow upon the Highlands. You box the Tree, as we call it, *i. e.* make a hole with an Axe, or Chizzel, into the Side of the Tree, within a Foot of the Ground; the Box you make may hold about a Pint, and therefore it muſt ſhelve inwards, or towards the bottom of the Tree; you muſt alſo bark the Tree above the Box, to ſteer or direct the Juice to the Box.

You muſt alſo Tap the Tree with a ſmall Gimblet below your Box, ſo as to draw the Liquor off. When you have piereed or tapp'd your Tree, or Box, you put in a Reed, or Pipe, or a bit of Cedar ſcored with a Channel, and put a Bowl, Tray, or ſmall Cask at the Foot of the Tree, to receive your Liquor, and ſo tend the Veſſels as they are full.

After you have got your Liquor, you boil it in a Pot, Kettle, or Copper. Ten Gallons will make ſomewhat better than a pound of Sugar.

It becomes Sugar by the thin part evaporating in the boiling, for you muſt boil it till it is as thick as Treacle. Ten Gallons muſt boil till it comes to a pint and half.

A Kettle of twenty Gallons will be near 16 Hours in boiling, before you can reduce it to three Pints; a good Fire may do it ſooner.

When

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When you take it off, you muſt keep almoſt continually ſtirring it, in order to make it Sugar: otherwiſe it will candy as hard as a Rock.

Some put in a little Beef Sewet, as big as a Walnut, when they take it off the Fire, to make it turn the better to Sugar, and to prevent its candying, but it will do without. A good large Tree will yield twenty Gallons. The Seaſon of the Year is from the beginning of *February* to the beginning of *April*.

Mr. Dudley *in a following Letter adds this Note.*

I have nothing to add to my Chapter of Maple Sugar, but that our Phyſicians look upon it not only to be as good for common uſe as the *Weſt India* Sugar, but to exceed all other for its Medicinal Virtue.

VIII. *Copy of an Affidavit made in* Scotland, *concerning a Boy's living a conſiderable time without Food. Communicated by* Patrick Blair, M. D. F. R. S.

Court of the Barony of Erroll, *holden at* Erroll, *upon the 26th day of* December, 1719 *Year. By Mr.* Charles Brown, *Bailly to the Right Honourable* David *Earle of* Northesk, *Lord* Roeſhill, *&c.* Gilbert Anthone, *Clerk*, Charles Gill, *Officer.*

Court lawfully fenced and affirmed.

THE whilk Day Compeared before the ſaid Bailly ſitting in Judgment, *James Jackſon* ſewar in *Carſe Crange*, and *Eliz. Bell* his Spouſe, who being purged of partial